

Claims

1. A method for developing wheat gluten characterized in that the wheat gluten are developed in a non-aqueous medium.
2. A method according to claim 1 wherein the non-aqueous medium contains less than 20% of water, preferably less than 15%, more preferably less than 10 %.
3. A method according to claim 1 wherein the non-aqueous medium has a water activity which is below 0.8
4. A method according to claim 3 wherein (the final product) ^{water} has a water activity of less than 0.7.
5. A method according to claim 1 or 2 wherein the non-aqueous medium is a concentrated carbohydrate syrup.
6. A method according to claim 4 wherein (the carbohydrate) ^{water} is selected from the group consisting of glycerol, glucose, fructose, sucrose, invert sugar, sorbitol, and lactose.
7. A method of developing wheat gluten according claim 1 wherein the gluten ^{is vital} are vital gluten.
8. A method for developing wheat gluten comprising the steps of
 - mixing gluten 20 - 60 % (d.s. w/w) with a non-aqueous medium,
 - kneading the mixture at a temperature of between 50 and 90 °C,
 - continuing the kneading until ^a the value of at least 75% of the ^{maximal} maximal torque is reached,
 - shaping the gluten into a desired form.

9. A method according to claim 8 wherein the water activity of the non-aqueous medium is below 0.8.

10. A method according to claim 8 wherein the kneading is continued after reaching the maximal torque and halted before 75% of the maximal value is reached. *how is maximal torque is reached, st 1*

11. A method according to claim 8 wherein during *use of a* (the later stage of the kneading) before, during or after shaping other ingredients are added to the gluten.

Sub A5 12. A food or feed product comprising a wheat gluten which has been developed in a non-aqueous medium.

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